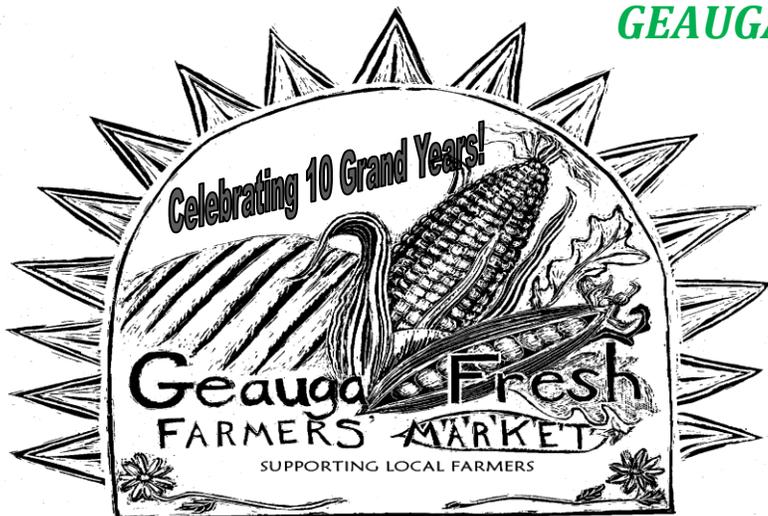


# GEAUGA FRESH FARMERS' MARKET



Come and experience all Geauga County has to offer.

**OPEN SATURDAYS**

May - October 22, 2011  
9:00-1:00p.m.

Located in the South Russell Village Hall Parking Lot, corner of Bell St. and Rt. 306

Visit our Web Site:

<http://www.geaugafarmersmarket.com>

**AUGUST 6, 2011**

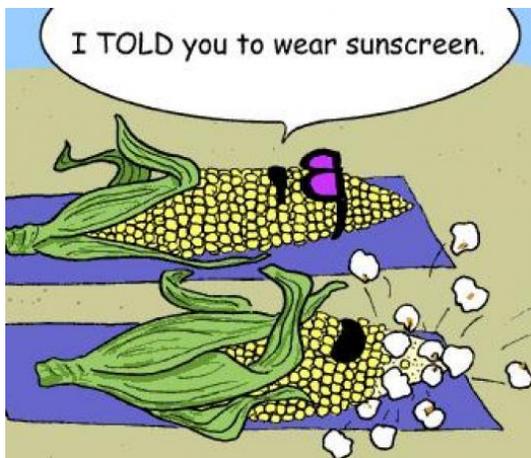
Corn arrived at the market last week, and this week expect to see corn from **Sirna's** in addition to **Jack Mountain's Farm**. Next week, our first ever Corn Festival will be taking place at the Farmers Market. Come join us as we continue to celebrate our tenth year anniversary. Next week all things will be corn!

In addition to produce, don't forget to visit some of our more unique vendors. Have you taken an opportunity to visit **Cibo's Homemade Pasta**? Try their Italian pizelle cookies in addition to their wonderful hand-made pasta. Flowers have become plentiful and the bouquets of flowers are filling several vendors tables. Take a lily bouquet home from **Paul Dixey Flowers** for your dinner table tonight. Speaking of dinner, my favorite course is dessert. There is nothing better than to treat yourself to a cupcake creation from **Sugar Me**. Sometimes you might even get lucky and get a variety pack of cupcakes. Wouldn't it be so much fun for everyone at your dinner table to get their own special flavor in their cupcake. Are you looking for a more unique gift for that special someone in your life? Look no further, **JLynn Creations** has some of the most unique hand stamped silver, brass, and copper jewelry in addition to vintage spoon garden and herb markers, and Lake Erie beach glass jewelry.

Do you know Katie Brinager from Chesterland? She is nearly famous! She was the winner of the second anniversary gift basket given away by the Farmers Market last weekend at the market. If you see Katie, make sure you congratulate her and ask her how she enjoyed the basket.

## NEXT WEEK AT THE MARKET !

Visit with Matt Anderson from Umami Restaurant of Chagrin Falls. During our first ever Corn Festival, you will be able to try some great sweet corn with a choice of some exciting toppings. Next week see what else you can make with the master of ceremonies (corn!)



Need to contact the market? The Geauga Fresh Farmers' Market Manager is Cheryl Hammon and can be reached at 440-474-9885 or e-mail her at [Cheryl@geaugafarmersmarket.com](mailto:Cheryl@geaugafarmersmarket.com)

## GEAUGA FRESH FARMERS' MARKET MEMBERS - 2011

All the Above Farm  
Bake My Day  
Beecology  
Blue Jay Orchard  
Cake Kisses  
Chelsea Flower Garden  
Cibo Homemade Pasta  
Classic Kettle Corn  
Countryside Home Bakery  
Endeavor Farm  
Great American Lamb Co.  
Great Lakes Growers  
Herb Thyme  
Hershberger Produce  
Hot-Kiln Farm  
Jack Mountain's Farm  
Jarz and Barz Ltd.  
JLynn Creations  
Kates Kupboard  
LJL Farm  
Luciano's Ristorante  
Mackenzie Creamery  
Maple Crest Farm  
Maplestar Farm  
Maple Valley Sugarbush and Farm CSA  
Mayfield Road Creamery  
Middlefield Original Cheese Coop  
Miller's Jams  
Ohio Farm Direct  
Ohio Honey  
Paul Dixey Flowers  
Pheasant Valley Farm  
Radiant Life  
Ridgeview Farm  
Rock Valley Run CSA Farm & Greenhouse  
SAND Farm LLC  
Schultz Fruit Farm  
Sirna's Farm and Market  
Sleeping Dragon Botanicals  
Sugar Me  
Washington Square Chiropractic Clinic

### Savory Green Beans

5 slices bacon, chopped  
1/2 **onion**, chopped  
3 cloves **garlic**, minced  
2 tablespoons balsamic vinegar  
1/2 cup water  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 1/2 pounds **fresh green beans**, trimmed  
1/2 cup Italian-seasoned breadcrumbs  
3/4 cup shredded Italian cheese blend

Cook & stir the bacon, onion, & garlic in a large skillet over medium heat until the bacon has just started to brown, about 8 minutes; mix in the balsamic vinegar, water, salt, black pepper, & green beans. Reduce heat to medium-low, & simmer the green beans until almost all the liquid has evaporated, about 10 minutes. Stir in the bread crumbs. Remove the skillet from the heat, & sprinkle with Italian cheese blend. Adjust salt & black pepper to taste.

### Green Pepper and Tomato Salad

2 **green bell peppers**, seeded & cut into 1 1/2" chunks  
3 **vine-ripe tomatoes**, seeded & diced  
1 **small onion**, chopped  
1 large **clove garlic**, finely chopped  
1/2 cup **flat-leaf parsley leaves**, coarsely chopped  
1/2 lemon, juiced (1 tablespoon)  
1 tablespoon red wine vinegar  
3 tablespoons extra-virgin olive oil  
Coarse salt and black pepper  
1 teaspoon ground cumin, 1/2 a palm full

Combine peppers, tomatoes, onions, garlic, parsley in a bowl with your fingertips. Squeeze juice of lemon with the lemon half sitting upright. This will help prevent the seeds from falling into bowl. The lemon juice will spill down over the sides of the lemon & seeds will remain with fruit. Squeeze juice evenly over the salad. If the lemon is under-ripe, microwave it for 10 seconds before you cut into it. Next, sprinkle a tablespoon of vinegar over the salad and then drizzle the extra-virgin olive oil over the salad, add the salt, pepper & cumin. Toss again. Taste to adjust seasonings & serve.

### Tomato Bacon Basil Sandwiches

1 piece ciabatta bread, split lengthwise (about 3 1/2 by 5 in.)  
Mayonnaise  
4 to 6 **large fresh basil leaves**  
4 to 6 slices firm-ripe Sunset's Red Horizon or similar **large tomatoes**  
Salt  
Fresh-ground pepper  
2 slices crisp-cooked bacon

Split a piece (about 3 1/2 by 5 in.) of ciabatta bread (or a crusty roll) in half lengthwise. Toast lightly. Spread cut sides generously with mayonnaise. Cover bottom half with 4 to 6 large fresh basil leaves & a thick layer of 4 to 6 slices firm-ripe Sunset's Red Horizon or similar large tomatoes. Sprinkle with salt & fresh-ground pepper to taste. Top with 2 slices crisp-cooked bacon. Cap with top half of ciabatta (or top half of roll).

### Broccoli and Cauliflower Casserole

1/2 cup uncooked white rice  
10 ounces **broccoli florets**  
10 ounces **cauliflower florets**  
1/2 cup butter  
1 **onion**, chopped  
1 pound processed cheese food, cubed  
1 (10.75 ounce) can condensed cream of chicken soup  
5 3/8 fluid ounces milk  
1 1/2 cups crushed buttery round crackers

In a saucepan bring water to a boil. Add rice & stir. Reduce heat, cover & simmer for 20 minutes. Drain & set aside. Simmer broccoli & cauliflower florets in water for 10 minutes, or until crunchy. Meanwhile, preheat oven to 350 degrees F In a large saucepan, melt butter & saute onion. Stir cauliflower, broccoli & rice into the saucepan. Once the vegetables & rice are coated, stir in the cheese, chicken soup & milk. Transfer the entire mixture to a 9x13 inch baking dish & sprinkle the crackers on top. Bake in a preheated 350 degrees F oven for 30 minutes.

### Fresh Corn and Avocado Salad

6 **ears corn**  
2 cups halved **cherry tomatoes**  
1/2 cup thinly sliced **red onion**  
1 large avocado, cut into 1/2-in. cubes  
1/3 cup chopped **fresh basil leaves**  
2 tablespoons Champagne vinegar  
1 teaspoon Dijon mustard  
1/4 cup extra-virgin olive oil  
1/4 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper

In a large pot of boiling water, cook corn until warmed through, 3 to 5 minutes. Rinse with cold water until cool. Meanwhile, combine tomatoes, onion, avocado, and basil in a large bowl. In a small bowl, combine remaining ingredients to make the vinaigrette, whisking until blended. Cut corn kernels off cobs and add to salad, then pour in vinaigrette and toss gently to combine.

